

# A modern version of a Gold Rush dinner

## Pierre Berton's Klondike baked beans

(Serves six)

### STEP I

**½ pound navy or white beans (2 cups)**  
**Water to cover**

Cover beans with cold water and allow to soak overnight.

### STEP II

<b>2 bay leaves, crushed</b>	<b>½ tsp each oregano, thyme, chili</b>
<b>1 tbsp parsley, finely chopped</b>	<b>powder and cloves</b>
<b>1 clove garlic, crushed</b>	<b>1 tbsp salt</b>

Next morning, put beans and water on stove to simmer, adding garlic, parsley, oregano, bay leaves, thyme, chili powder, cloves and salt. Simmer gently for two hours. Drain and save bean liquid.

### STEP III

<b>½ pound salt pork, or side bacon</b>	<b>½ tsp each of dry mustard,</b>
<b>1½ cups bean liquid</b>	<b>freshly ground black pepper,</b>
<b>1 large, ripe tomato, coarsely</b>	<b>Worcestershire sauce, crushed garlic,</b>
<b>chopped</b>	<b>celery seed, monosodium glutamate</b>
<b>¼ cup chili sauce</b>	<b>Few drops Tabasco</b>
<b>1 tin tomato paste</b>	<b>½ cup molasses</b>
<b>1 large onion, finely chopped</b>	

Cut pork into large cubes or chunks. Pour drained beans into a large earthenware casserole, and throw in the pork cubes. Make a sauce by combining the bean liquid, tomato, chili sauce, tomato paste, and onion over a low heat. Add seasonings, tasting carefully as you go along. When it tastes pungent and hot, stir in the molasses. (Remember that the pungency will be cut by the beans.)

Pour hot sauce over pot of pork and beans. Put a lid on the pot and bake in a slow oven (250 F.) for at least six hours, preferably longer. The longer they bake the better they taste.

About halfway through the baking, take the pot out of the oven and taste the beans. Check for sweetness, and don't let them get too dry. Fix them up and put them back in the oven for more baking. One hour before they are ready, perform Step IV.

### STEP IV

**½ cup good sherry**                      **Bacon strips**

Pour sherry over pork and beans. Then take bacon strips and cover the entire top of the beans. Fifteen minutes before serving, take the lid off the pot so the bacon crisps into a thick crust.

## Sourdough bread

<b>2½ cups lukewarm water</b>	<b>1 tbsp granulated sugar</b>
<b>1 tsp granulated sugar</b>	<b>8½ cups (about) all-purpose flour</b>
<b>1 envelope fast-rising active dry yeast</b>	<b>1 cup milk</b>
<b>1 tsp salt</b>	<b>¼ cup granulated sugar</b>
	<b>2 tbsp shortening</b>

Measure ½ cup of the lukewarm water into a large bowl; stir in the 1 teaspoon sugar. Sprinkle with yeast. Let stand 10 minutes, then stir well. Add the remaining 2 cups lukewarm water, salt, 1 tablespoon sugar and 2 cups of the flour. Stir well. Cover. Let stand at normal room temperature for 3 days, stirring down batter daily.

On the third day, scald milk; stir in the ¼ cup sugar and shortening. Cool to lukewarm. Blend into yeast mixture. Stir in 3 cups of the flour. Beat until smooth and elastic. Work in sufficient additional flour to make a soft dough — about 3½ cups more. Turn out dough onto floured board or canvas and knead until smooth and elastic. Place in greased bowl. Grease top. Cover. Let rise in a warm place, free from draft, until doubled in bulk — about 1¼ hours. Punch down dough and again let rise until doubled — about 45 minutes. Turn out dough onto lightly floured board or canvas and knead until smooth.

Divide dough into 3 equal portions. Shape each portion into a smooth loaf and place in a greased 8-by-5-inch loaf pan. Grease tops. Cover with a tea towel. Let rise in a warm place, free from draft, until doubled in bulk — about 45 minutes. Bake in a hot oven (400 F.) 30 to 35 minutes. Yield: 3 loaves. ★

\*Consider using bacon instead of salt pork. If using salt pork, rinse well as it is liable to be too salty.

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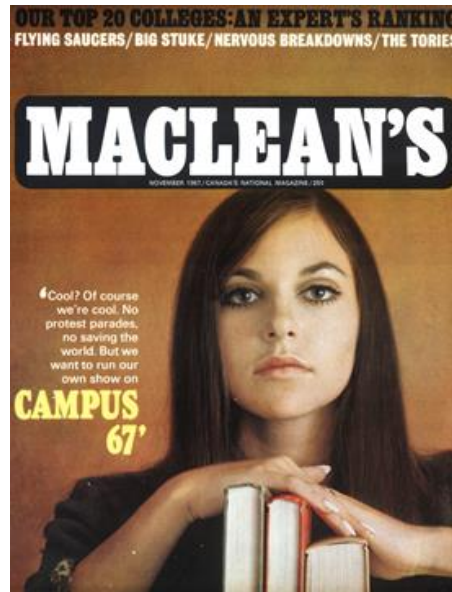
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